

Andersonville Restaurant Week

Bar Roma Menu

March 17-29

4 course prix fixe \$50 per person



Bread Service

Warm artisan bread served with Parmesan, rosemary-garlic olive oil, marinated olives, shaved parmesan cheese

First Course

(Choice of one)

- Spring vegetable minestrone
- Wood-grilled bruschetta, whipped saffron ricotta, asparagus
- Warm lentil, spinach salad, grilled rainbow trout

Pasta Course

(Served family-style)

- Rosa's hand-rolled ravioli with buffalo mozzarella, eggplant, and heirloom cherry tomato basil sauce

Entrée

(Choice of one)

- Wood-grilled branzino, white beans, rapini, baby carrots, salsa verde
- Chicken Parmesan, sautéed seasonal greens
- Eggplant Parmesan, fresh pomodoro sauce
- Sliced 8 oz. New York strip steak, garlic herb butter, golden potatoes

Dolci

(Choice of one)

- Chocolate hazelnut panna cotta
- Black raspberry sorbet, Italian cookies
- House made chilled limoncello